



# Cuisine Series Heavy Duty Front-Fired Hot Top Range

Item: \_\_\_\_\_  
Quantity: \_\_\_\_\_  
Project: \_\_\_\_\_  
Approval: \_\_\_\_\_  
Date: \_\_\_\_\_

Models:

☐ C836-10

☐ C0836-10

☐ C0836-10M

Range with Two  
Front-Fired Hot Tops



*Model C386-10*

Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

## Standard Features:

- 37,500 BTU per 18" (457mm) Front Fired Hot Top
- Full-range valve control – 3 per 18" (457mm) section
- Removable lids and rings
- Stainless steel front and sides
- Stainless steel front rail w/ position adjustable bar
- 1-1/4" NPT front gas manifold
- Ranges can be connected individually or in a battery
- Automatic lighting - all burners
- 6" (152mm) high stainless steel stub back
- 6" (152mm) chrome steel adj. legs
- Stainless steel oven interior w/ removable porcelain bottom
- 40,000 BTU burner
- Chrome plated rack with four positions, 1 per oven
- Fully insulated oven interior
- 100% safety oven pilot
- Oven thermostat control - 150°-500°F (66°-260°C)

## Optional Features:

☐ Stainless steel back

- ☐ Range base convection oven (add RC)
- ☐ Porcelain oven interior in lieu of stainless steel interior – NC
- ☐ Single or double deck high shelf or back riser
- ☐ Modular unit with legs and shelf (suffix M)
- ☐ Modular unit w/o legs on Refrig. Base (change suffix M to PC)
- ☐ Stainless steel intermediate shelf for cabinet base
- ☐ Stainless steel door(s) for cabinet base units
- ☐ Continuous plate shelf, 48-72" for battery installations
- ☐ Gas shut-off valves – 3/4", 1", 1 1/4" NPT (Specify)
- ☐ Gas regulator: 3/4"- 1 1/4" NPT (Specify)
- ☐ Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)
- ☐ Stainless steel legs (set of four)
- ☐ Flanged feet set of four
- ☐ Swivel casters (4) w/ front locking
- ☐ Casters w/ polyurethane wheels – non marking
- ☐ Extra oven rack

## Specifications:

U.S. Range Cuisine 36" (914mm) wide Heavy Duty Range Series. Model \_\_\_\_\_ with total BTU/hr rating of \_\_\_\_\_ when used with natural/propane gas. Stainless steel front and sides. 6" (152mm) legs with adjustable feet.

**Ovens** - One piece oven door. Stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). One chrome plated oven rack for standard ovens and three for convection ovens.

**18" (457mm) Section Front-Fired Hot Tops** - 12,500 BTU/hr each burner with three per section.



NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Garland Commercial  
Industries, LLC  
185 East South Street  
Freeland, PA 18224  
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Garland Commercial Ranges Ltd  
1177 Kamato Road,  
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Enodis

Cuisine Series Heavy Duty Front-Fired Hot Top Range

Model #	Description	Total BTU (NAT. Gas)
C836-10*	Two (2) - 18" (457mm) FFHT - Standard Oven	115,000
C0836-10	Two (2) - 18" (457mm) FFHT - Cabinet Base	75,000
C0836-10M	Two (2) - 18" (457mm) FFHT- Modular	75,000

**FFHT** = Front Fired Hot Top

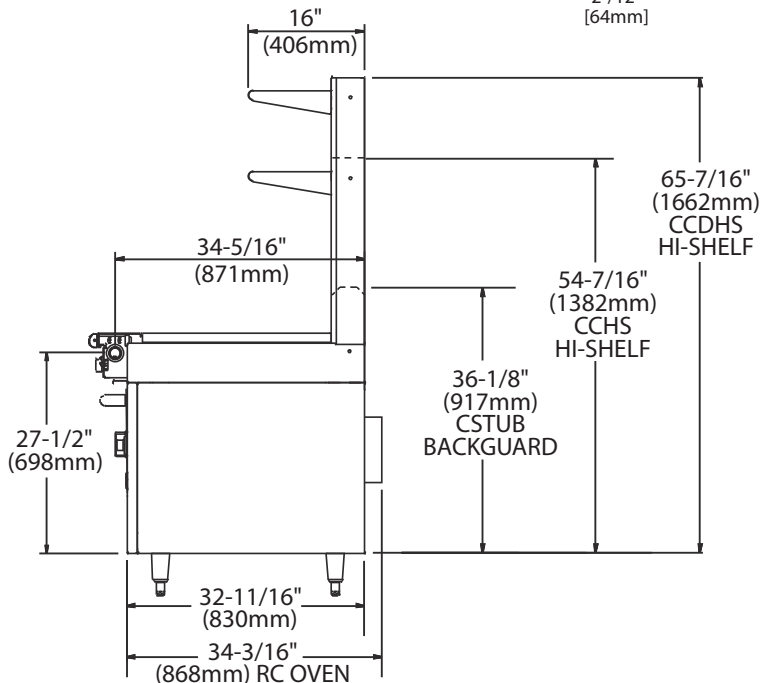
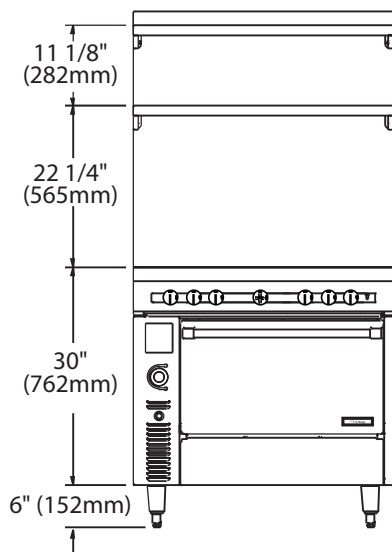
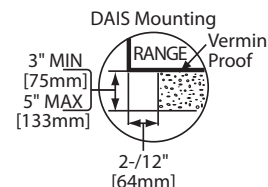
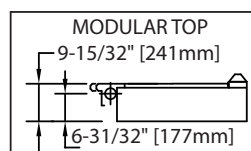
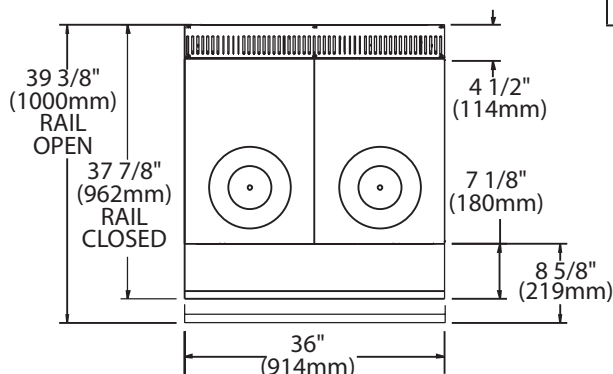
\* Add Suffix "RC" for Convection Oven Base

Individual Burner Ratings (BTU/HR)		
Burner	NAT.	Pro.
18" Front Fired Hot Top	12,500 (3 per 18" Section)	
Std. Oven	40,000	35,000
Conv. Oven	37,000	35,000

Combustible Wall Clearance	
Sides	Back
6" (152mm)	6" (152mm)

Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2(323)	26-1/4 (667)	29 (737)
Convection Oven	13-1/2(323)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)

Gas Pressure	NAT.	PRO.
Minimum Supply	7" WC	11" WC
Manifold Operating Pressure	6" WC	10" WC
Gas Manifold 1-1/4" NPT		



Form# C836-10 (08/07)